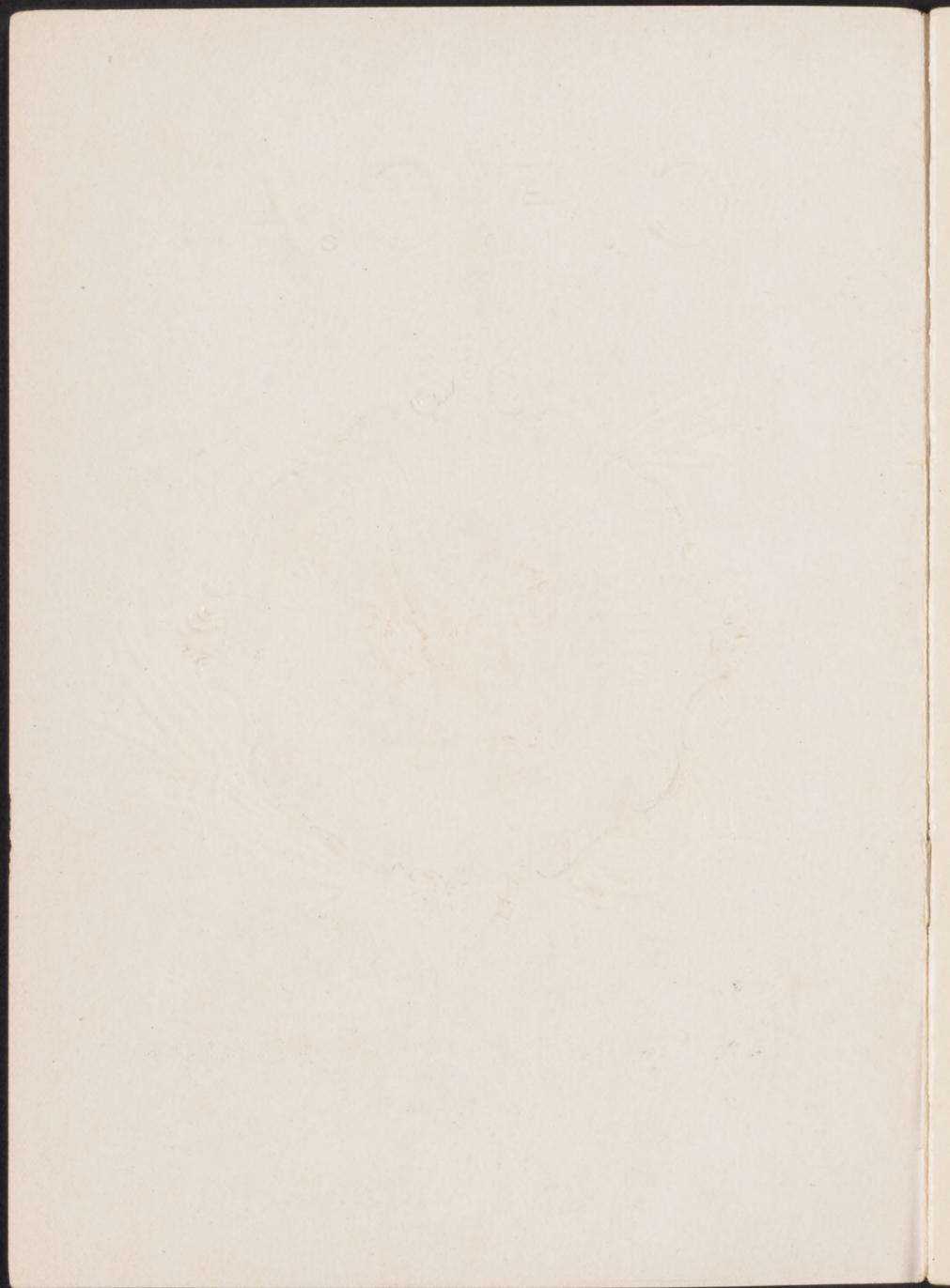


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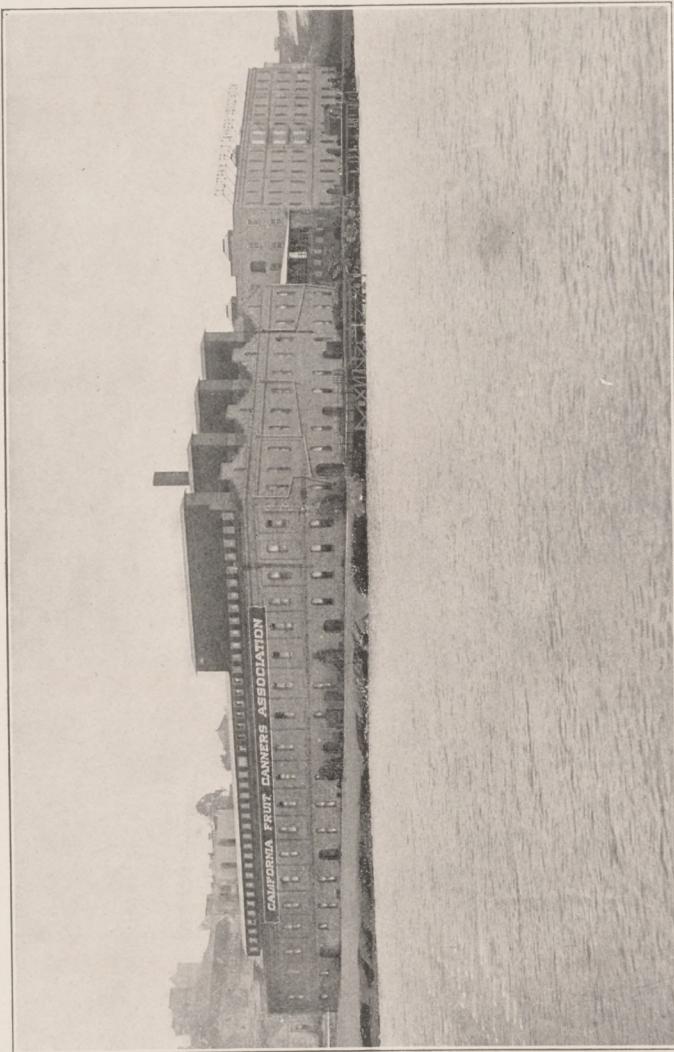


SAN FRANCISCO, CALIFORNIA.  
U.S.A.



10





THE LARGEST FRUIT AND VEGETABLE CANNERY IN THE WORLD. LOCATED IN SAN FRANCISCO.  
CAPACITY 200,000 CANS PER DAY.

# CALIFORNIA FRUIT CANNERS ASSOCIATION

ON THE COMPLETION OF THE TENTH YEAR SINCE ITS  
INCORPORATION IN 1899, BEGS TO  
OFFER TO

THE WHOLESALE GROCERY TRADE THROUGHOUT THE WORLD

THIS STATEMENT SHOWING SOMETHING  
AS TO THE MANAGEMENT, SUPERVISION, FACILITIES, NATURAL  
POSITION AND THE PRODUCTS OF



**THE LARGEST PACKERS  
OF CANNED FRUITS AND VEGETABLES IN THE WORLD**

OWNING AND OPERATING THIRTY FACTORIES ON THE  
PACIFIC COAST

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CAPACITY, 5,000,000 CASES ANNUALLY  
CAPITAL STOCK, \$3,500,000.00

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ADDRESS:

**CALIFORNIA FRUIT CANNERS ASSOCIATION  
SAN FRANCISCO, CALIFORNIA, U. S. A.**

CABLE ADDRESS: CALFRUIT

C F C A PRIVATE CODE

A B C AND ALL STANDARD CODES

CHICAGO OFFICE: 42 RIVER STREET

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VICE-PRESIDENT AND TREASURER	S. L. GOLDSTEIN
SECOND VICE-PRESIDENT	R. I. BENTLEY
THIRD VICE-PRESIDENT	FRANCIS CUTTING
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M. J. FONTANA	C. H. BENTLEY	S. L. GOLDSTEIN	
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ASSISTANT GEN'L SUPT	T. B. DAWSON
MANAGER SALES DEPARTMENT	C. H. BENTLEY
AUDITOR	D. CUSHMAN

## ATTORNEYS

THOMAS, GERSTLE, FRICK AND BEEDY



**L**ITTLE INDIAN, SIOUX OR CROW,  
 LITTLE FROSTY ESKIMO,  
 DEUTSCHER, SCHWEITZER, DEAR OLD DUTCH—  
 EVEN THOUGH YOU EAT TOO MUCH—  
 FOR EVERYONE THERE IS A CAN  
 FROM BRITISH ISLES TO FAR JAPAN,  
 ALL THE CHILDREN ROUND THE SEA,  
 YOU MAY SHARE THIS FRUIT WITH ME.

(Apologies to R. L. S.)



GENERAL OFFICES.

SALES ROOM.

PRESIDENT'S OFFICE.

## PREFACE



THE very general request from the Trade for a revised edition of our pamphlet illustrative of the California Canned and Dried Fruit Industry is the occasion for this publication. While dealing chiefly with our own business, it gives general information of interest and of reference value to all concerned in the handling of fruit products.

It celebrates, too, the tenth anniversary of the California Fruit Canners Association. Through all the vicissitudes of the conflagration, in which we lost three factories, two warehouses, a machine shop and two box plants; of disastrous floods, destroying a large part of our Asparagus crop; and despite the financial depression now passing on, the year of 1908 showed a very satisfactory volume of business. The constant increase in the number of our customers fairly indicates that we have earned the respect and confidence of the Trade. It is our earnest endeavor to merit their good will as well as their patronage.

In the application of the principle of "packing where grown" new factories for canning and for the packing of Dried Fruits, have been established in localities where preferred varieties of fruits and vegetables are grown to the best advantage. They now number thirty. We have "quality in quantity" and with our many scattered plants are reasonably secure against shortage in crops, or losses by fire. Fruits and vegetables are grown to a large extent in our own orchards and farms. Our superintendents are men of long and tried experience, and a strict inspection is maintained. Our facilities and equipment are the best. The Officers, Directors and Managers who have fixed the policy from the beginning remain virtually unchanged.

We undertake to supply the best value in California Canned Goods and Dried Fruits of any grade desired, and respectfully solicit the patronage of those who want the best in quality, in service, and in value.

## GENERAL GUARANTEES

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### QUALITY

**GUARANTEE** We guarantee positively that in the preparation of our products, no adulterant of any kind is used.

**PURITY** In syrups for our table fruits we use the best dry granulated sugar without glucose, saccharine, or any other substitute. Our goods comply with the provisions of the National Food and Drugs Act, Serial Number 6623.

**FLAVOR** Our fruits are filled into the cans when in their fresh condition before cooking. They are then sealed up and processed, so that the natural flavor is retained. Being packed where grown, our products are really **fresher than the fresh** fruits and vegetables ordinarily bought on the market and brought to the housekeeper two and more days old.

**CLEANLINESS** Our factories are kept in a thoroughly clean and sanitary condition. We insist upon neatness in all departments, and our goods are packed under the most favorable conditions, both as regards cleanliness and intelligent supervision.

**WHOLESAFENESS** In the cooking process, our canned products are necessarily sterilized, and keep in any climate.

**ECONOMY** Our products are not only nutritious, wholesome and delicious, but more economical than similar products put up at home.

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### THE CANNING PROCESS

Our fruits and vegetables are delivered largely in spring wagons from orchards and farms in the immediate neighborhood of the cannery. Certain strict specifications as to quality and condition of the products are required. After grading and cleaning, the fruit is prepared by women skilled in the work of preparation. Other women fill the fruit into cans, then the sugar syrup (or brine, in the case of vegetables) is filled in, the cans are sealed, processed, and after cooling, stacked in warehouses. The labeling is not usually done until the goods are actually ordered shipped. The cans are then carefully tested and labeled so as to go out in bright attractive condition.



NO.1 SQUAT 12 OZ.GROSS



NO.1 TALL 18 OZ.GROSS



NO.2 TIN 24 OZ.GROSS



INDIVIDUAL 1 OZ.GROSS



NO.2 1/2 TIN 34 OZ.GROSS



NO.2 FLAT 23 OZ.GROSS



NO.3 TIN 40 OZ.GROSS



NO.3 SQUARE 52 OZ.GROSS



NO.8 TIN 7LB. 6 OZ. GROSS



NO.2 1/2 SQUARE 36 OZ.GROSS



NO.3 1/4 CHILI 10 OZ.GROSS



NO.1 SQUARE 20 OZ.GROSS



PICNIC 15 OZ.GROSS



CATSUP  
FULL PINT 16 OZ. 1/2 PINT 8 OZ.



CATSUP  
1/2 PINT 8 OZ.



NO.2 TALL PINES 25 OZ.GROS



HONEY  
6 OZ.TUMBLERS



PRESERVES  
1 LB. JAR



OYSTER COCKTAILSAUCE  
FULL PINT 16 OZ.

## OUR PRODUCTS

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### **ASPARAGUS**

Certain favored localities in California enjoy peculiar advantages in the growing of Asparagus, which, when canned on the spot, has attained a world-wide reputation for its unrivaled quality. It is cooked, ready to serve as Salad, or may be heated and served in any way desired. It is graded, and priced according to the thickness of the spears, thus:

- No.  $2\frac{1}{2}$  "Mammoth" about twenty spears to the tin.
- No.  $2\frac{1}{2}$  "Large" about thirty spears to the tin.
- No.  $2\frac{1}{2}$  "Medium" about forty spears to the tin.
- No.  $2\frac{1}{2}$  "Small" about fifty-five spears to the tin.



### **SUGAR PEAS**

Two of our factories, located to special advantage, are used for the packing of this vegetable. We grow our own Peas, of the Sweet or Sugar varieties only, and while they run somewhat larger in size than the smaller, starchy, field varieties, artificially sweetened, and sometimes used, we have yet to find a consumer who does not prefer our product for the natural delicacy and sweetness of flavor.



### **TOMATOES**

The regular No.  $2\frac{1}{2}$  Standard Tomato is what is called a "Fresh Pack" as distinguished from "Kettle Pack" that is, the Tomatoes are filled into the cans as soon as peeled and cored, the can is sealed and then cooked. In this way, the natural flavor is retained. Our **Solid Pack** Tomatoes are carefully drained of juice before filling, and in that way more solid matter is found in this grade. We also offer Tomatoes en Chilados—that is, the Tomatoes flavored with the Chili Pepper.

**STRING BEANS** Our "Refugee" and Stringless Beans are packed under most favorable conditions and are offered both "whole" and "cut."



**LIMA BEANS** The small, green Limas, packed when fresh and tender, are almost unknown outside of the high-class hotel trade, yet, are one of the most attractive vegetables when canned. The dried beans are offered in the cheaper quality.



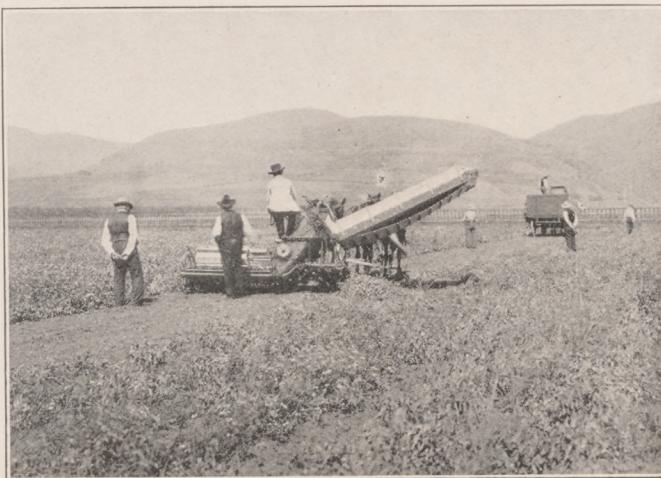
**CHILI PEPPERS** For salads, meat sauces, etc., we pack the peppers in small tins in condition for immediate use. This product will be found of better value than the imported article, and we commend it especially to the café and restaurant trade.



**SUNDRY  
VEGETABLES** Aside from the varieties above noted, we pack a full assortment of Beets, Cabbage, Carrots, Cauliflower, Celery, Onions, Parsnips, Potatoes, Pumpkin, Spinach, Sprouts, Squash, Sweet Potatoes, Turnips, etc.



**STEWED  
PRUNES [in Cans]** Very few cooks know how to prepare Prunes. Few housewives will take the time. We have special facilities and a peculiar process that gives perfection in this nutritious fruit, and by its attractiveness removes all the prejudices of boarding school days. They are ready to serve.



HARVESTING SUGAR PEAS FOR CANNING.



**HAWAIIAN PINEAPPLE** Is positively the best grown anywhere, and the canned product from the Hawaiian Islands is now sold to the discriminating trade all over the world. There is no trace of tough, woody fibre. It ripens naturally, has its full flavor, is tender, and delicious. Our stock is packed by the **Haiku Fruit and Packing Company** on the Island of Maui.



**CANNED  
FRUITS**

**T**HE many varieties offered are listed on page 20. Each is packed in localities where grown to the best advantage and where the natural flavor and qualities of the fruits can be most nearly retained. They are graded according to quality and amount of sugar used, as follows:

**No. 3 Extras** are finest quality in heavy sugar syrup.

**No. 2½ Special Extras**—same quality as above; fruit a little smaller; packed in No. 2½ cans and 26 oz. glass jars.

**No. 2½ Extras** are packed from perfect fruit, though not so large, nor in such heavy syrup as the grade above mentioned. On all of our Extra grades the most careful supervision is exercised, so that the fruit may be properly graded and uniform results secured. The larger cost of the Extra grades comes not merely from the increased amount of sugar, but from the added expense of grading, inspection, and selection necessary to secure uniform results. Our Extras are packed in the districts where the respective varieties are grown to the best advantage, so that the fruits may reach their maturity and full flavor without danger of injury in shipment.

**Extra Standards** probably offer best value, although there is not the same perfection as in the higher grades. The sugar syrup is lighter, although heavy enough to preserve the natural flavor and sweetness of the fruit.

**Standards** are packed from goods not so large as Extra Standards, and in a lighter syrup.

**Seconds** are packed from fruit not suitable for the higher grades, with less sugar than Standards.

**Water** fruits are packed of the same quality as Seconds, without any sugar.

**Pie** fruits are packed as a by-product, using the broken pieces, fruit that is too ripe to retain its shape in processing, or fruit that is underripe. From the very nature of the case, these fruits are irregular, though nothing but clean, wholesome stock is used.

**SPECIAL  
LINES**

**T**HESE are packed for Hotel and Confectionery trade, if orders are received in advance of the packing season.

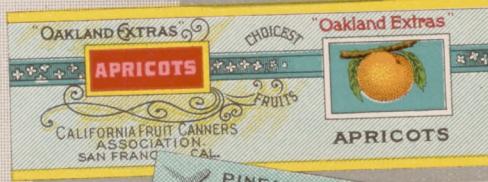
## DURATION OF THE CALIFORNIA CANNING SEASON—BY VARIETIES

Showing Earliest and Latest Day's Packing for Period of 50 Consecutive Years in San Francisco

EXPLANATION:  $\equiv$  entire season,  $\blacksquare$  heavy period.

## OUR LEADING BRANDS

Chico	Anglo-American	Gold Medal	Pure Gold
Cuttings	Armona	Gold Band	Poplar
Del Monte	Balboa	Gold Dust	Quaker-Colony
Feather	Banquet	Golden Pacific	Rose Bud
Gold Leaf	Bell	Golden Rule	Ramona
Griffon Extras	Butte	Honeysuckle	R. H.
Helmet	Calistoga	Home Pres. Co.	Rose
High Grade	Carnation	Imperial	Roseville
Laurel	Colton	Ixion	Silver Crown
Lincoln	Columbus	Jasmine	San Leandro
Marysville	Comet	Llano	Seanta
Madrone	Derby	Luscious	Sunflower
Oakland	Dessert	Mission	Swan
Oak	Diamond D	Myrtle	Sweetbrier
Rose City	El Capitan	Manzanita	Seal Rock
Rams Horn	Elmhurst	Modoc	Semi-Tropic
San Jose	Esmeralda	Mt. Hamilton	Solar
Sutter	Fresno	National	Sucano
Sugar Drop	Garden City	Oro	Tally-Ho
Trumpet	Giant Tree	Our Choice	Teal
	Glenwood	Old Glory	Tenney
	Golden Crown	Palmetto	Treasure
	Golden Seal	Placer	Willow
			Yuha







PREPARATION ROOM IN CANNERY.



LABELING AND CASING GOODS IN WAREHOUSE.

## CONTENTS OF CASES, WEIGHTS AND MEASUREMENTS

Case Contents Dozens	Lbs.	KILOS			Export Shipping Measurements	Cubic Measure
		Gross	Legal	Net		
No. 8						
Fruits—Vegetables and Tomatoes.....	1	98	45	39	34	
" 6 tins to case	1	52				
Heavy	1	180				
Tomato Purée.....	1	95				
Catsup—Screw top.....	1	100	46	40	36	
" Plain top	1	96				
Pineapple in Syrup.....	1	52				
" Juice	1	50				
One dozen to case						
14½ x 13½ x 20¾						2' 7"
Half dozen to case						
7½ x 13½ x 20¾						1' 4"
No. 3						
Fruits.....	2	70	32	28	23	
Tomatoes.....	2	68	31	27	22	
Asparagus—Square.....	2	90				
Tomato Purée.....	2	66				
10½ x 13¾ x 19						1' 8"
No. 2½						
Fruits.....	2	62	28	24	21	
Tomatoes and Vegetables.....	2	60	28	24	21	
Pineapple.....	2	60				
Asparagus—Square.....	2	64	29	24	21	
Olives.....	2	62				
Stewed Prunes.....	2	64	29	25	22	
10½ x 13¾ x 18¾						1' 6"
No. 2						
Sanitary Berries.....	2	46				
Vegetables.....	2	42	20	16	14	
Pineapple Tails.....	2	44	21	18	15	
" Flats.....	2	41				
Jams.....	2	36	22	19	16	
Jellies.....	2	37	24	19	17	
Baked Beans.....	2	45				
Honey.....	2	55				
Salmon.....	2	48				
10½ x 11¾ x 15¾						1'
7½ x 13 x 18¾						1' 1"
No. 1						
Fruits—Tails.....	4	68	32	27	23	
" Flats.....	4	66				
Pineapple—Tails.....	4	55				
" Squats.....	4	44				
Asparagus—Square Tips.....	2	36	17	14	11	
" Round Tails.....	4	60	31	26	22	
Peas.....	4	70				
Salmon Tails.....	4	70	32	27	23	
" Flats.....	4	68				
" Oval.....	4	70				
10½ x 13 x 20						1' 6"
PICNIC						
Fruits.....	4	49	22	18	15	
Pineapple.....	4	53				
Honey.....	4	60				
Jams.....	4	58	27	23	20	
Jellies.....	4	56	26	22	19	
Baked Beans.....	4	50				
8½ x 12 x 18½						1' 2"
GLASS GOODS						
32-ounce Vase Fruits.....	1	52	24	19	12	
26 " " " Preserves.....	1	47				
16 " " " Jams and Jellies.....	2	50	24	19	10	
Tumbler Jams and Jellies.....	4	32				
" Honey.....	4	34				
Pint Catsup.....	2	60	27	21	11	
Half-pint Catsup.....	2	34	34	11	6	
Quart Catsup.....	1	42	25	19	11	
8½ x 14½ x 15½						1' 6"
8½ x 13 x 17½						1' 5"
6½ x 13½ x 20½						1' 2"
11½ x 13½ x 20½						1' 7"
9 ¼ x 11½ x 17½						1' 2"
MISCELLANEOUS						
Half Gallon Honey.....	1	90				
" Jams.....	1	60				
5-Gallon Jars—Catsup.....	1	45				
" " " " " Sausage.....	1	28				
10 " " " Kegs Catsup.....	1	94				
Half Flat Salmon.....	6	36				
Individual Cherries and Prunes.....	4	40				
Half Green Chili.....	6	40	18	16	12	
Three-quarter Green Chili.....	6	35	24	21	17	
10 " " " " " Sausage.....	1	10				

**SPECIALTIES** **T**omato Catsup, made from the best and most favored recipe. California tomatoes have high color and flavor requiring no artificial coloring. Fresh, ripe tomatoes are used. Guaranteed under the National Food and Drugs Act.

**Preserves, Jellies and Jams** of finest quality, made from pure fruit and sugar, are offered in 16 oz. glass jars, No. 2 and No. 1 "Picnic" tins. A cheaper blended grade of Jelly is offered in glass tumblers, and the cheaper quality (Standard) of Jams and Jellies is packed in No. 2 tins.

**No. 2 Extra Berries.** Fancy Preserved Strawberries, Blackberries, Raspberries and Loganberries are offered in the new enamel lined tins. These are of the best quality, prepared from fresh hand picked fruit with extra heavy syrup.

**Whole Figs.** California Smyrna Figs are packed whole in heavy syrup in 16 oz. and 32 oz. glass jars as well as in all sizes of cans; served with cream they are a delicious dessert.

**Honey.** Pure orange blossom and Southern California Sage Honey is offered packed in glass with and without comb, also packed in all sizes of cans.

#### VARIETIES USED IN CANNED FRUITS

APPLES	YELLOW CRAWFORD PEACHES	PLUMS (Green Gages)
APRICOTS	LEMON CLING PEACHES	PLUMS (Egg)
BLACK BERRIES	WHITE CLING PEACHES	PLUMS (Gold Drop)
CHERRIES	BARTLETT PEARS	PLUMS (Damson)
FIGS	LOGANBERRIES	PRUNES (Stewed)
GRAPES	PINEAPPLE	RASPBERRIES
	STRAWBERRIES	

#### VARIETIES USED IN JELLIES AND PRESERVES

In addition to those above mentioned.

CURRENTS      GOOSEBERRIES      LEMON      ORANGE      QUINCE      HONEY

#### CONDIMENTS

TOMATO CATSUP      OYSTER COCKTAIL SAUCE

#### VARIETIES USED IN CANNED VEGETABLES

ASPARAGUS	CARROTS	POTATOES
BEANS (Fresh Green Limas)	CELERY	POTATOES (Sweet)
BEANS (Dried Soaked Limas)	CORN	PEPPERS (Chili)
BEANS (Stringless Refugee)	ONIONS	SAUERKRAUT
BEETS	PARSNIPS	SPINACH
CABBAGE	PEAS	TURNIPS
	TOMATOES	



## RECIPES FOR CANNED PRODUCTS

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**OUR** fruits are all ready to serve. A few cans on the pantry shelf insure excellent desserts on short notice. The recipes given below are merely suggestions, as hundreds of other uses will occur to any housewife.

**FRUIT SAUCES.**—Canned Fruits, Preserves or Jams make good sauces for blanc-mange, corn-starch, rice or boiled puddings. The syrup or juice of Canned Fruits, boiled and thickened a little with arrowroot, and flavored or not with liqueur or essence makes a good hot sauce.

**VEGETABLES** are all thoroughly cooked, and only require warming to be served in the ordinary way. Many varieties are immediately available for salads.

**FRUIT BAVARIAN.**—Mash and crush through a collander any canned varieties. If berries are used, press them through a sieve, to extract the seeds. Sweeten to taste, and flavor with a little orange and lemon juice, or marischino. To a pint of fruit juice or pulp, add a half box, or one ounce of gelatine, which has soaked an hour in one-half cup full of cold water and has then been dissolved in one-half cup full of hot water. Stir the fruit and gelatine on ice until it begins to set—otherwise the fruit will settle to the bottom. Then, stir in lightly a pint of cream, whipped and well drained, and turn into a mold to harden. Strawberries, Raspberries, Pineapple, Peaches and Apricots are the best fruits to use. It is better to use a porcelain mold, if possible. If a tin one is used, coat it with jelly, using a little of the dissolved gelatine sweetened and flavored, previously prepared.

**TAPIOCA PUDDING.**—Arrange evenly in a buttered dish, the fruit from a can of Peaches (or other similar variety) soak a cup full of Tapioca in hot water for an hour or more; sweeten and flavor to taste, and pour it over the fruits. Bake in a moderate oven for an hour.

**FRUIT PUDDING.**—Beat two eggs; add a cupful of milk, three teaspoonsful of baking powder, and enough flour to make a stiff batter. Then stir in as much fruit as it will hold. (Cherries, Strawberries, Raspberries, Loganberries, and Blackberries are the best fruits to use.) Turn the mixture into a pudding mold large enough to give room for the pudding to expand, and boil it for an hour. Serve with it plain pudding sauce, Sabayon, or a fruit sauce.

**PINEAPPLE SALAD.**—Sliced Pineapple makes an excellent salad course for luncheon, being served with other fruits or alone, dressed with mayonnaise or French dressing on lettuce. It is excellent when mixed with grape-fruit, tart apples, or halved grapes. The syrup can be drained off and reserved for sherbets or pudding sauces.

**FRUIT MOUSSES.**—Whip a pint of cream very stiff; turn it onto a sieve to drain a few minutes, so it will be entirely dry. Mix with it a cupful of any fruit-pulp, the juice drained off and the pulp mixed with enough powdered sugar to make it of the same consistency as whipped cream. A little cochineal added to Strawberry or Peach Mousse gives it a better color. A little vanilla improves the flavor. Mold and pack in ice and salt for about three hours.

**FROZEN PEACHES.**—To one can of Peaches, add a cupful of sugar and a pint of water. Break the Peaches slightly, and stir with the fruit juice, the sugar and water until the sugar is thoroughly dissolved. Then add the stiff-whipped whites of three eggs, place in a mould, and pack in ice and salt for six hours.

**FRITTERS, TARTLETS, TARTS AND PIES.**—Nearly all varieties of canned fruits are suitable for use in pastries, serving this purpose better than fresh fruits.

### FOR THE PREPARATION OF CALIFORNIAN DRIED FRUITS.

**APRICOTS.**—Rinse, soak fifteen hours in two quarts of water to the pound of fruit. Cook slowly for forty minutes, adding three tablespoonsfuls of sugar to each pound of fruit. They are delicious either hot or cold. If eaten cold, serve with cream or custard. They are especially adapted for use in Tarts.

**PEACHES.**—Rinse, soak twenty-four hours. If it is desired to peel the Peaches, the skin can easily be slipped off after soaking. Cook, and serve in the same way as Apricots.

**PEARS.**—Rinse, soak thirty hours. Prepare and serve as Apricots. Having such tender skins, it is never necessary to remove them.

**PLUMS OR FRENCH PRUNES.**—Rinse thoroughly, and soak from fourteen to twenty-four hours in sufficient water to cover them. Then, using the same water, simmer on the back of the stove about an hour until tender. If a thick syrup is desired, add a tablespoonful of sugar to each pound of fruit, ten minutes before removing the fruit from the stove.

In all cases, it must be remembered that Dried Fruits should not be boiled, but merely allowed to simmer slowly on the back of the stove.

**PRUNE JELLY, WITH ALMONDS.**—One pound of Prunes; one-half box of gelatine. Soak the Prunes over night and stew till tender in the water in which they have soaked. Remove the stones, and sweeten to taste. Dissolve the gelatine in a little hot water and add the Prunes while hot. Lastly, add the juice of a lemon and two tablespoonsfuls of blanched Almonds. Pour the jelly into molds and set it on the ice to harden. Eat with cream.

**PRUNE SOUFFLE.**—One-half pound of Prunes; three tablespoonsfuls of powdered sugar; four eggs; and one small teaspoonful of vanilla. Beat the yolks of the eggs and the sugar to a cream; add the vanilla and mix them with the Prunes—the Prunes having been stewed, drained, the stones removed, and each Prune cut into four pieces. When ready to serve, fold in lightly the whites of the eggs, which have been whipped to a stiff froth, a dash of salt having been added to the whites before whipping them. Turn it into a pudding dish and bake in a moderate oven for twenty minutes. Serve it as soon as it is taken from the oven. A few chopped almonds or meats from the Prune pits may be added to the mixture before the whites are put in if desired.

**RICE AND RAISINS.**—Mix with two cupfuls of boiled rice, a half or three-quarters cupful of stoned raisins. The raisins should be soaked in hot water until plump. Press the mixture into a bowl to give it shape, and turn it onto a flat dish. Grate nutmeg over the top. Serve with sweetened milk, a little flavored with vanilla or almond, or only nutmeg.

## CALIFORNIA SUN DRIED FRUITS AND MUSCATEL RAISINS

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**C**ALIFORNIA is divided into three main fruit districts, each with its respective tributaries, known as the Santa Clara Valley, Northern, and San Joaquin Valley.

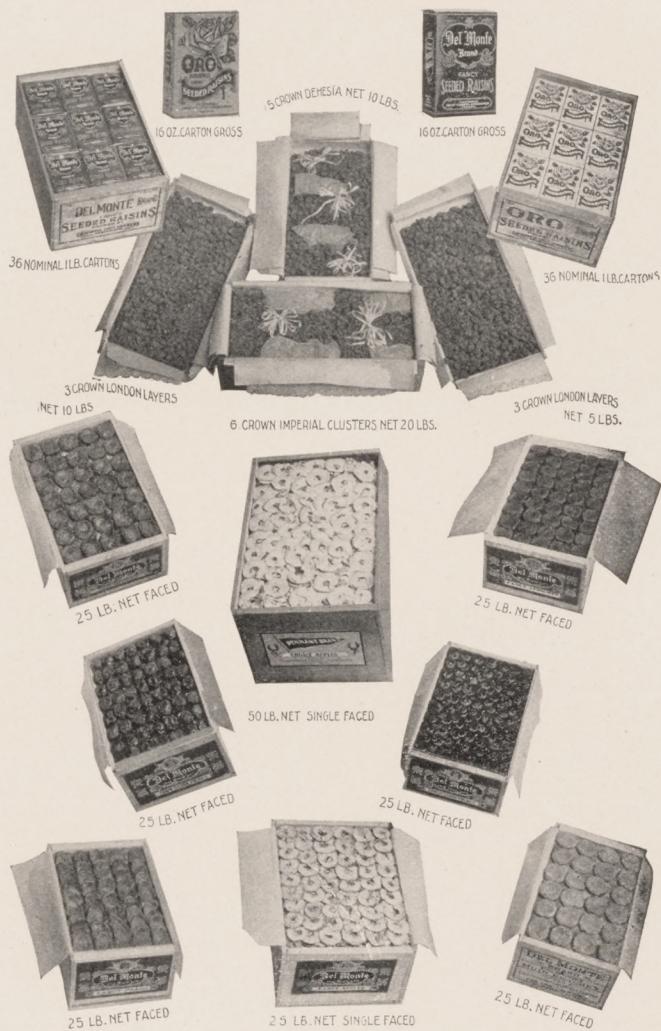
In the **Santa Clara Valley**, our packing house is situated at San Jose, within easy reach of the famous orchards. This has assisted us in building up an enviable demand for our "Del Monte" Brand of Santa Clara Prunes, Apricots and all other varieties of Dried Fruits.

From our San Francisco Packing House, we are able to offer every facility to our Export and Oriental trade; being able to secure our requirements either from the Santa Clara Valley or from the lower part of the **Northern Section**, including Vacaville, Winters, and **Napa and Sonoma Valleys**.

Our Yuba City Packing House handles the Northern Prunes, Peaches and Apricots coming from the Sacramento, Chico, Red Bluff and Anderson sections.

In the **San Joaquin Valley** our facilities are equally advantageous. Our **Fresno house** is equipped with the latest and most improved machinery for packing layered, loose, and seeded **Muscaté Raisins**, as well as other varieties. It has a capacity of over 100 tons a day, not taking into consideration facilities for packing Dried Fruits, such as Apricots, Peaches, Nectarines, etc.

We confine our operations at our Hanford house almost entirely to the packing of assorted cars, containing San Joaquin Prunes, Peaches, Apricots, Pears, Nectarines, Pitted Plums, all varieties of Loose Raisins, Layer Raisins, transferring the seeded **Muscate Raisins from Fresno**, which is only a distance of 26 miles. Our Visalia Branch is devoted entirely to the packing of straight cars of San Joaquin Prunes.



At our **Reedley house**, we have made a specialty of packing straight cars of Loose Mucatel Raisins and Black Grapes. At San Jose and Hanford, we have our plants equipped with best machinery for cracking Apricot Pits, etc. Our **Apricot Kernels** give universal satisfaction.

In addition, we have numerous receiving stations, operated under the supervision of our "Field men." We have been prompted to dwell on these points as we realize every buyer must give the gravest consideration to the facilities a packer has for the proper execution of his orders, and we feel confident that the locations and advantages we have cannot be excelled.

For the benefit of our Export Buyers of seeded Muscatel Raisins, who are perhaps more acquainted with the Spanish Valencia Seeded or Stoned Raisins, permit us to explain that our **Seeded or Stoned Muscatel Raisins have reached a point of perfection that cannot be equaled anywhere**. After the Muscatel Raisins are received at our Fresno Packing House, the entire operation of stemming, cleaning, drying, seeding, processing, and filling into cartons, is done by machinery, thereby insuring perfect cleanliness, and retaining the rich, natural, nutty flavor. The Raisins are ready for use, either as they are, or can be used for the foundation of a thousand delicious confections. Finally, their keeping quality is a lasting pleasure to the housewife. The Valencia Raisins, on the other hand, become an unsightly sugared mass within a few weeks after being seeded or stoned, and lack the unique flavor of the California Seeded or Stoned Muscatel Raisin.

If you want to increase your business and your profits, handle only our "**DEL MONTE**" Brand of Extra Fancy and Fancy Dried Fruits and Santa Clara Prunes, Fancy Seeded Muscatel Raisins—Unbleached Thompson Seedless. They give satisfaction all the time, equally so our Fancy Seeded Muscatel Raisins under our **OAK**, **HONEYSUCKLE** or **SUGAR DROP** cartons, and Choice Seeded Muscatel Raisins under our **ORO**, **GOLD LEAF**, **GOLD BAND**, and **RED ROSE** cartons, and unbleached Sultanas under our **SEQUOIA** carton.



ORCHARD SCENE IN HARVEST TIME



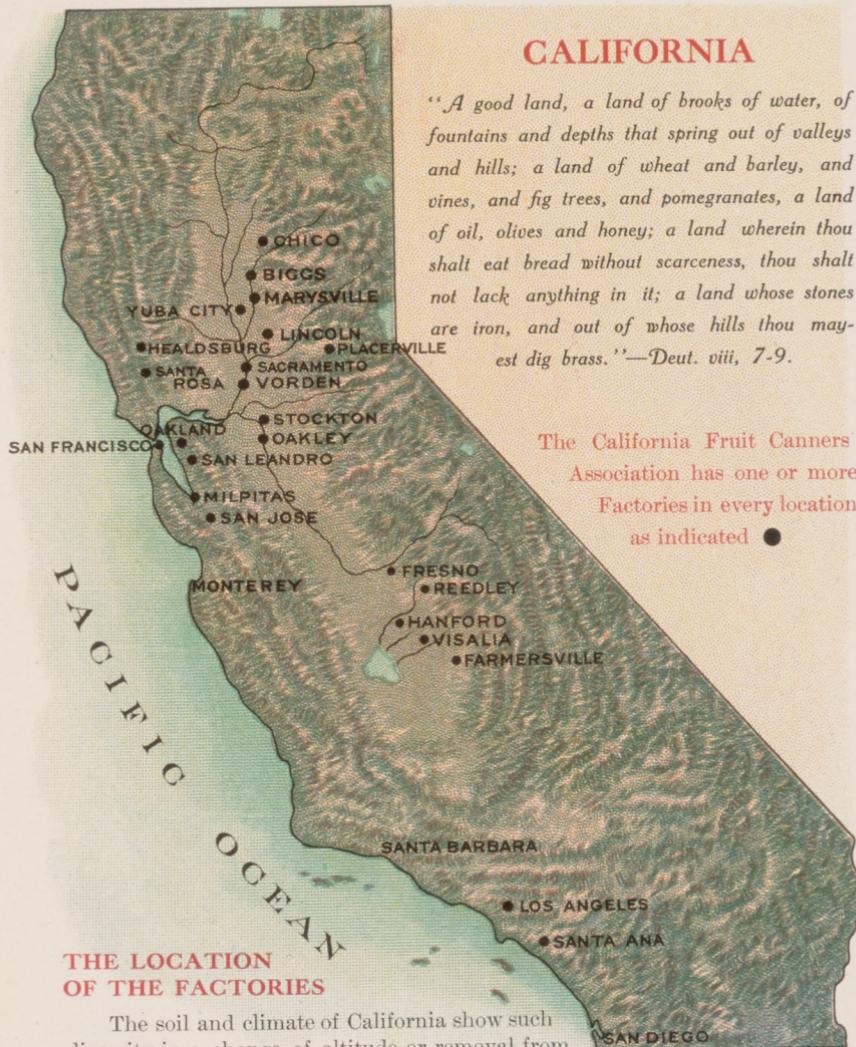
SUN DRYING PEACHES.

SIZES AND WEIGHTS OF DRIED FRUIT AND RAISIN PACKAGES.

	POUNDS	NET WEIGHT	GROSS WEIGHT	KILOS	EXPORT MEASUREMENTS		CUBIC MEASUREMENTS	FIVE BOXES
					LEGAL NET	SINGLE BOXES		
DRYED FRUIT IN BOXES.....								
10	5	1 lbs.	7 lbs.	3.17	2.27	4 x 7½ x 12	.3*	
20	10	12	23	5.45	4.54			
30	15	18	28	10.45	9.08	6½ x 9½ x 15½	.7*	
40	20	24	31	14.09	12.72	11.37		
50	25	30	36	25.75	22.70	10½ x 11½ x 16½	11.2*	
60	30	36	43	31.72	25.3			
70	35	42	51	37.72				
80	40	48	56	43.72				
90	45	54	61	49.72				
100	50	60	66	55.72				
LAYER RAISINS.....								
10	5	7	7	3.17	2.27	1½ x 9½ x 10½	.3*	
20	10	12	12	6.34	5.44	3½ x 9½ x 18½	.4*	
30	15	23	23	10.45	9.08	3½ x 9½ x 19½	.8*	
40	20	36	36	25.75	22.70	10½ x 11½ x 19½	11.5*	
50	25	48	48	31.72	25.3	7½ x 11½ x 17½	.11*	
60	30	54	56	37.72				
70	35	60	61	43.72				
80	40	66	66	49.72				
90	45	72	72	55.72				
100	50	78	78	61.72				
SEEDED RAISINS.....								
16 oz. cartons—50 to case.....								
11	5	10	10	5.45	4.54			
12	11	16	16	10.45	9.08			
13	16	21	21	12.72	11.37	10½ x 11½ x 18½	11.5*	
14	20	26	26	12.72	11.37	10½ x 11½ x 19½	11.6*	
15	25	31	31	12.72	11.37	10½ x 11½ x 19½	11.6*	
16	30	36	36	25.45	22.70	11.37		
17	35	42	42	25.45	22.70	11.37		
18	40	48	48	25.45	22.70	11.37		
19	45	54	56	25.45	22.70	11.37		
20	50	60	66	25.45	22.70	11.37		
BULK								
LOOSE RAISINS.....								
20	5	28	28	12.72	11.37	10½ x 11½ x 18½	11.5*	
30	10	45	45	12.72	11.37	10½ x 11½ x 19½	11.6*	
40	15	56	56	25.45	22.70	11.37		
50	20	66	66	25.45	22.70	11.37		
DRIED APPLES.....								
25	5	28	28	12.72	11.37	8½ x 11½ x 16	11*	
30	10	36	36	25.45	22.70	11.37		
35	15	48	48	25.45	22.70	11.37		
40	20	56	56	25.45	22.70	11.37		
45	25	66	66	25.45	22.70	11.37		
50	30	72	72	25.45	22.70	11.37		
55	35	78	78	25.45	22.70	11.37		
60	40	84	84	25.45	22.70	11.37		
65	45	90	90	25.45	22.70	11.37		
70	50	96	96	25.45	22.70	11.37		
75	55	102	102	25.45	22.70	11.37		
80	60	108	108	25.45	22.70	11.37		
85	65	114	114	25.45	22.70	11.37		
90	70	120	120	25.45	22.70	11.37		
95	75	126	126	25.45	22.70	11.37		
100	80	132	132	25.45	22.70	11.37		

READY REFERENCE PRUNE TABLE

BASE PRUNE IN GUNS	BULK basis; for 50-lb. boxes add 3% c. un-faced;		for 25-lb. boxes add 3% c. faced;		for 10-lb. boxes add 1½ c. faced.	
	for 50-lb. boxes add 3% c. un-faced;	for 25-lb. boxes add 3% c. faced;	for 10-lb. boxes add 1½ c. faced.	for 50-lb. boxes add 3% c. un-faced;	for 25-lb. boxes add 3% c. faced;	for 10-lb. boxes add 1½ c. faced.
30-40.....	4½	4½	4½	4½	4½	4½
40-50.....	4	4	4	4	4	4
50-60.....	3½	3½	3½	3½	3½	3½
60-70.....	3	3½	3½	3½	3½	3½
70-80.....	2½	2½	2½	2½	2½	2½
80-90.....	2	2½	2½	2½	2½	2½
90-100.....	1½	1½	1½	1½	1½	1½



## CALIFORNIA

*"A good land, a land of brooks of water, of fountains and depths that spring out of valleys and hills; a land of wheat and barley, and vines, and fig trees, and pomegranates, a land of oil, olives and honey; a land wherein thou shalt eat bread without scarceness, thou shalt not lack anything in it; a land whose stones are iron, and out of whose hills thou mayest dig brass."*—Deut. viii, 7-9.

The California Fruit Canners Association has one or more Factories in every location as indicated •

### THE LOCATION OF THE FACTORIES

The soil and climate of California show such diversity in a change of altitude or removal from the Ocean coast that any given locality may produce some varieties to perfection while a different locality, possibly 300 miles distant, may be used for another variety. We feel safe in saying, therefore, that with our thirty factories throughout the State, we are best able to serve those who want the best in quality and in value.

# La California Fruit Canners' Association

DE SAN FRANCISCO

EST LE PLUS GRAND ETABLISSEMENT  
DU MONDE POUR LA PREPARATION DES

## CONSERVES DE FRUITS, DE LÉGUMES

ET DES

## FRUITS SECS

composés d'ABRICOTS, PÊCHES, POIRES, PRUNES, RAISINS ET ASPERGES, etc., d'une qualité tout-à-fait supérieure.

Cette Association produit ses Fabrications dans trente grandes Usines, situées dans tous les principaux centres fruitiers de la Californie—Région si célèbre pour l'excellence de ses Fruits et Légumes. La Production dans ces Usines réunies est de 3,000,000 Caisses, soit en boîtes de fer-blanc ou Conserves de verres, et Millions de Kilos de Fruits Secs par an.

Toutes ces Usines sont très spacieuses, et comprennent des installations les plus modernes, qui permettent de traiter ces produits avec le plus grand soin; ce qui permet à "La California Fruit Canners' Association" de donner

### TOUTES LES GARANTIES POUR LA QUALITÉ LIVRÉE

L'Usine la plus importante est située à SAN JOSE, au centre de la Vallée si justement renommée de SANTA CLARA —la plus fertile en Californie—plantée entièrement par des Millions d'arbres-fruittiers, de toutes espèces et des meilleures variétés.

1906

EXPOSITION

CULINAIRE

INTERNATIONALE

& D'ALIMENTATION

DE L'YGLINE

Sous le Haut Patronage de Monsieur le Ministre du Commerce

Diplome de Grand Prix

Offert par la California Fruit Canners Association  
pour la plus grande qualité de fruits et légumes en boîte et les fruits secs

à la vente

à l'Exposition

de l'Yglise

à Paris

le 1<sup>er</sup> juillet 1906

à Paris

THE CALIFORNIA FRUIT CANNERS ASSOCIATION HAS RECEIVED THE HIGHEST AWARDS  
WHEREVER ITS PRODUCTS HAVE BEEN EXHIBITED.

## MARKET

OUR products are shipped to all the principal markets of the world: the United States—including Alaska, Hawaii and the Philippine Islands—Canada, Mexico, Central America, South America, Great Britain and the Continent of Europe, New Zealand, Australia, Borneo, Sumatra, Java, China, Japan, India, Siberia, Persia, Egypt and South Africa. They are distributed through the wholesale dealers. Kindly write to us for any needed information. We shall be glad at all times to keep you fully posted about our goods.

## HIGHEST AWARDS

WHEREVER EXHIBITED

NOTABLY

EARL'S COURT MILITARY EXHIBITION, *London*.

UNIVERSAL COOKERY AND FOOD EXHIBITION, *London*.

EXPOSITION INTERNATIONALE CULINAIRE, d'HYGIENE & d'ALIMENTATION, *Paris*.

ESPOSIZIONE SPECIALE INTERNAZIONALE, *Milan, Italy*.

## FACTS, FIGURES AND FANCIES

We operate 30 plants.

We handle in one season 100,000 tons of fruits and vegetables.

The number of people on our pay roll during the canning season is 30,000.

If the cans of a normal season's pack were placed end to end, they would make a line from San Francisco to New York, and back to St. Louis, 4,300 miles.

If our supply of labels were placed end to end, they would make a strip over 30,000 miles long, or a girdle of ample length to encircle the globe.

## WRITE TO US

If you are not deriving a satisfactory revenue from the handling of California Canned Products, and will write to us, we believe we can offer some suggestions founded on actual experience which will enable any practical grocer to make our line a profitable feature of his business.

CALIFORNIA FRUIT CANNERS ASSOCIATION  
SAN FRANCISCO

**OUR GUARANTEE FOLLOWS OUR GOODS**

